

Honeycomb bar with pumpkin spice mousse

PORTIONS	PREPARATION	COOK TIME
36	30 minutes	20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Puff pastry sheets PSM-16
Quantity: 2

3	Eggs (separate the yolk and white)
110 g	Sugar
224 g	Mascarpone
200 g	Pumpkin purée
10 g	Pumpkin spice
400 g	Whipped heavy cream
	Whipped cream, to decorate
	Powdered sugar, to decorate
1	Egg
20 g	Liquid heavy cream
	Pinch of salt



Preparation steps

STEP 1

Thaw the puff pastry sheets but keep in a cold place.

STEP 2

Whisk together the egg yolks and half of the sugar, then cook gently over a water bath.

STEP 3

Whip together the pumpkin purée, pumpkin spices and mascarpone until smooth.

STEP 4

Whip together the egg whites and the rest of the sugar till hard tip. Combine with the egg yolk mixture and the pumpkin purée mixture.

STEP 5

Make the egg wash: mix the egg, liquid heavy cream and a pinch of salt. Set aside.

STEP 6

Bake off 1 sheet of puff pastry between 2 sheet pans. Once baked and cold, cut pieces of dough about 6" x 2.5". To do the honeycomb design, use the 2nd sheet of puff pastry, cutting a 6" x 3" band of dough then using a honeycomb roller cut and stretch each piece to have the design appearing.

STEP 7

Bake at 400°F for 18 min, adding a little spray of egg wash to have a shiny effect on top, then cool down.

STEP 8

Pipe in the pumpkin mousse. Decorate with whipped cream and powdered sugar.